Service - Hotpoint Electric Cooking

Please carry out the checks detailed on the **Something Wrong** page. If there is a problem with your appliance then contact your Service Centre by using the table below to identify the appropriate phone number.

Please have the following information available when you call :

1. (a) Your name.
   (b) Your address and postcode.
   (c) Your telephone number.
2. The date and the name of the shop/retailer where the appliance was purchased.

Shop / Retailer :	Date :

3. The Model number and Serial number of your appliance (See Features page for Rating plate location).

Model Number :	Serial Number :

4. Clear and concise details of the fault.
5. Details of any Extended Warranty or Service Insurance Schemes.

Your In-Guarantee Service Telephone Number
The arrangements for In-Guarantee Service depend upon which Retail Outlet you purchased your product from.

Shop / Retailer from where your appliance was purchased	Telephone Number for In-Guarantee Service
Just Rentals	01443 441 111
Hydro Electric / Scottish Hydro	0800 300 000
Any Other Shop / Retailer - UK	0541 500 500
- Republic of Ireland	1850 302 200

If you have any other queries regarding Service or Parts, our Parts and Service division will be pleased to help. You should write to :

Hotpoint Service,Customer Service Department, Morley Way, Peterborough. PE2 9JB

For Parts and Accessories, please telephone our Parts Order Hotline on **0541 530 530** (UK) or **01 842 6836** (Republic of Ireland).

Note 1 : If under guarantee, our Engineers will need to see a copy of your purchase receipt when they call.

Note 2 : Our Engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repair/service work, but in locations where the Engineer advises you that it will be impossible to move the appliance without risk of damage, he will only proceed with your approval that no liability will be accepted.

July 1998 Part No. 483400028-02

HOTPOINT SLOT-IN COOKER

USER HANDBOOK AND INSTALLATION INSTRUCTIONS MODEL EW71

Hotpoint®

Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

Before you operate your new Hotpoint Cooker

Please read these instructions fully.

1. **ENSURE THAT THE COOKER IS INSTALLED BY A QUALIFIED ELECTRICIAN FOLLOWING THE INSTRUCTIONS BELOW.**
2. For your own safety and to get the best results from your cooker it is important to read through this Handbook **before** using your cooker for the first time.
3. Before using the ceramic hob for the first time wipe the ceramic area with the Ceramic Hob Cleaner-Conditioner (Hotpoint Part No. 6004 - obtainable either through a local Hotpoint Service Centre or retailer, see back page).

Installation

- **Siting the Cooker**
  The cooker is designed to be flush between standard kitchen units spaced a minimum 500mm apart. The clearance either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets on one side or both. It can also be used freestanding. Adjacent side walls which project above hob level should be protected by heat resistant material but in any case should not be nearer to the cooker than 150mm. (This is a type X appliance regarding installation requirements.) Any overhanging surface or cooker hood should not be nearer than 650mm.

WARNINGS – ENSURE THAT THE OVEN IS INSTALLED WITHIN THE RECOMMENDED MEASUREMENTS. THIS ALLOWS SUFFICIENT VENTILATION AROUND THE OVEN PREVENTING A BUILD UP OF HEAT WHICH COULD CAUSE PROBLEMS WITH ADJACENT KITCHEN UNITS.

- **Unpacking the appliance**
  The cooker should be carefully unpacked and checked for damage. Ensure that no packaging material is left inside the oven cavities.
- For your own safety, we recommend that your cooker is installed by a competent person – such as one who is registered with NICEIC (National Inspection Council for Electrical Installation Contracting). The cooker should be installed in accordance with the latest Edition of the IEE Regulations.

WARNINGS - INCORRECT INSTALLATION COULD AFFECT THE SAFETY OF THE APPLIANCE.
- ALL APPLIANCES MUST BE EARTHED.
- BEFORE CONNECTING OR INSTALLING THE COOKER THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF.

- **IMPORTANT: The earth connection on this appliance must be made using a box spanner to avoid strain on adjacent terminals.**
- The installer **must** check that the voltage shown on the rating plate corresponds with the house electricity supply.
- The cooker **must** be connected to a suitable double pole isolating switch (cooker control unit) having a contact separation of at least 3mm in all poles placed in a readily accessible position adjacent to the cooker.
- Ensure that the mains cable is routed away from any brackets affixed to the rear panel (especially the vent outlet covers) and is not trapped to the rear wall when pushing the cooker into position in or between cabinets.
- To gain access to the mains terminal block to connect the supply cable, the installer **must** remove the mains terminal cover located at the lower right hand side of the rear panel.
- The power supply cable should conform to BS.6004 with a conductor size of 6mm².
- The main cooker control unit **must** be switched **ON** for any part of the cooker to function. In houses fitted with a 30 milliamp RCCB, the combined use of your slot-in cooker and other domestic appliances may occasionally cause the RCCB to trip. In the unlikely event of the RCCB repeatedly tripping contact your local Hotpoint Service Office. In some instances it may be necessary to fit a 100 milliamp RCCB.
- This appliance conforms to B.S. EN 55014 regarding suppression of Radio and Television reception interference.
- Height adjustment. The cooker is set at its minimum height of 900mm, this can be increased to 915mm by the adjustment of the two feet located under the plinth and two wheels adjusted from front of cooker. The front feet are adjusted by tilting the cooker sideways, to increase height, rotate the feet anticlockwise by hand or using a cross head/pozi drive screwdriver, to decrease the height rotate the feet clockwise. A second person should hold the cooker whilst this adjustment is made.
  To adjust the height of the rear wheels there are two adjusting rods on the front of the plinth. Using a cross head screwdriver, turn clockwise to raise the cooker and anticlockwise to lower.
  Check the level of the cooker by placing a spirit level on top of the facia taking care not to scratch the facia. Make any adjustment necessary.
  The maximum loading of your cooker is 10.86kW.
  NOTE: Children should not be allowed to play with the appliance or tamper with the controls.

Hotpoint Service Cover

Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise – valid for ninety days after you have purchased your Hotpoint product. If there is a technical problem with your Hotpoint appliance, just call Hotpoint Service (see back page). If necessary we will arrange for an engineer to call. If the technical problem is not resolved under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. Your statutory rights are not affected, and the Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

Hotpoint's Free Five Year Guarantee

From the moment your appliance is delivered Hotpoint guarantees it for FIVE YEARS.

- In the Five Years all replacement parts are FREE provided that they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.
- Our guarantee covers loss of food in our refrigeration and freezer products up to £250 during the first year, subject to verification by one of our engineers.
- After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which, for an annual payment, enables you to cover any repair costs which may be necessary.
- All our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
- The appliance must be used in the United Kingdom, and must not be tampered with or taken apart by anyone other than our own Service Engineers.
- You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our Hotpoint Spares Centres (see back page).
- Our guarantee does not cover the cost of any repair, or loss of food in refrigeration products, due to power failure, accidents or misuse. Nor does it cover the cost of any visits to advise you on the use of your appliance. Please read thoroughly the instruction book supplied with this appliance.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.
- All Hotpoint servicing is carried out by our own Service Organisation located throughout the United Kingdom and Eire. We will be happy to deal with any problems which you may have.

Hotpoint's Extended Warranties

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint has a range of Service Plans to give you complete peace of mind. They enable you to extend your one year labour guarantee so that you can have repairs completed FREE during the membership period.

Service Cover

We offer a number of payment methods; cheque, credit card or you can spread the cost and pay by direct debit (full details can be obtained on Free phone 0800 716356). This covers you for all repairs during the period of cover, which can be from 1 to 4 years. Service Cover also includes loss of food, up to the value of £250, in refrigeration appliances. There is also an option of Service Cover with Maintenance at an additional cost. This includes an annual Electrical and Safety check and replacement of any parts as necessary.

Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than ten years old. It also covers the cost of loss of food up to £250 in our refrigeration and freezer products. There is also the option of Kitchen Cover with Maintenance at an additional cost. Any additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover will automatically be included during the annual period of cover without further charge.

Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes and other offers you should complete and return immediately the Appliance Registration Form/Questionnaire supplied with this appliance. Full details and costs of our Service Schemes, together with an application form, will be sent to you at the end of the first year of the guarantee.

Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety, whether or not they are covered by a Service Plan. Worn door gaskets or hoses may cause a leak on an appliance, which could become dangerous if neglected.

Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (see back page), using the order form enclosed.

NOTE: Our Engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work, but in locations where the Engineer advises you that it will be impossible to move appliances without risk of damage, he will only proceed with your approval that no liability is accepted.

If something goes wrong ...

.... don't panic
Just quickly check these points before calling a Hotpoint engineer:

1. Check that the mains supply is switched on.
2. Check that the Automatic Cooking Symbol (Auto) on the Timer is not flashing, if it is switch the oven back to Manual control (see page 10)
3. If using the Grill in the Top Oven make sure that the Top Oven Control is set to 'O' Off (see page 7 and 8).

Spare Parts

Please remember your new appliance is a complex piece of equipment.

'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under Hotpoint's Parts Guarantee.

If you do experience a problem with the appliance don't take risks; call in Hotpoint's own Service Engineer. The address and telephone number of your nearest Hotpoint Service Office is in your local telephone directory.

Our spare parts are designed exclusively to fit only Hotpoint appliances. Do not use them for any other purpose as you may create a safety hazard.

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This appliance conforms to the following EEC Directives:

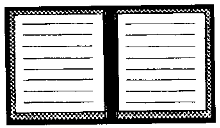
Low Voltage Equipment
73/23/EEC
93/68/EEC

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC

CE

Introduction to Hotpoint EW71





Your new cooker is guaranteed and will give lasting service. **This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.**

To help make the best use of your Hotpoint cooking equipment please read this booklet carefully.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation.

DISPOSAL OF YOUR PRODUCT
To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids (where fitted). Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.
To help the environment, Local Authority instructions should be followed for the disposal of your product.

Care and Cleaning *(cont.)*

To Clean Inside of Outer and Inner Glass Panels

Fig. 1

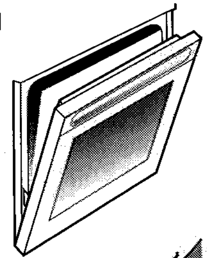


Fig. 2

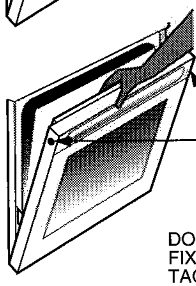


Fig. 3

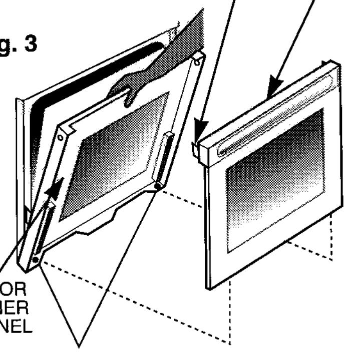
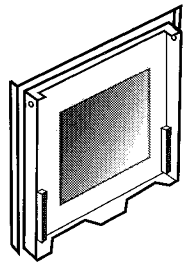


Fig. 4



WARNING: ALWAYS SWITCH OFF YOUR APPLIANCE AT THE MAINS SUPPLY AND ALLOW TO COOL BEFORE CLEANING.

1. Position top oven door as shown in Fig. 1. **NOTE:** The door can be wedged open using a towel between the door and the side trim thus leaving your hands free.
2. Open main oven door as wide as possible **without damaging the door handle.** Then procede to remove the handle/outer glass assembly by following the rest of the instructions.
3. Grip inner door panel and handle/outer glass assembly. Remove two screws and fibre washers (put to one side) as shown in Fig. 2
4. Pull handle/outer glass assembly at the top outwards while still holding the inner door panel and unhook handle/outer glass assembly at the bottom by lifting handle/ outer glass assembly upwards as shown in Fig. 3. Take care not to dislodge rubber grommets in bottom of door.
5. Return the inner door panel to the closed position as shown in Fig. 4.
   WARNING: CARE MUST BE TAKEN WHEN CLOSING THE DOOR INNER PANEL AS THE DOOR WILL ATTEMPT TO SNATCH SHUT, WITHOUT THE WEIGHT OF THE HANDLE/OUTER GLASS ASSEMBLY AVOID TRAPPING YOUR FINGERS. (TOP OVEN ONLY)
6. The inside of inner and outer door glass can now be cleaned using only warm soapy water and cloth **taking care not to damage the glass screen.**
7. Refit the handle/outer glass assembly by opening the oven door and hold taking care not to trap fingers, see Fig. 3. Hook the handle/outer glass assembly back into the rubber grommets at the bottom of inner door panel, see Fig. 3.
   Fit the handle/outer glass assembly back in position at the top ensuring the fixing tags on the handle/outer glass assembly. Fit inside the door inner panel while still holding door together refit the two screws and washers, see Fig. 2.

NEVER OPERATE THE OVENS WITHOUT THE OUTER GLASS PANELS CORRECTLY REFITTED.

Care and Cleaning *(cont.)*

Oven Door Cleaning – Top Oven
The Top Oven door is removable for the occasional cleaning of heavy soiling on the oven floor and on the door itself.

To remove, open the top and main oven door fully and, using a coin or screwdriver, turn the two discs anti-clockwise to the position shown below (Fig. a). Part close the door to approx. 45°, unhook the lower hinge fingers upwards, then pull the door away from the body of the cooker.

To replace, insert the lower fingers and hooked ends of the door stays, ensuring that the slots in the lower fingers engage with the front frame (Fig. b). Fully open the door and turn the discs clockwise to their normal working positions (Fig. c).

NOTE: Take care not to trap your fingers. Ensure that assistance is at hand should it be required.

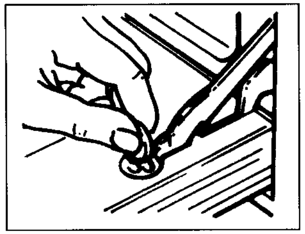


Fig. a

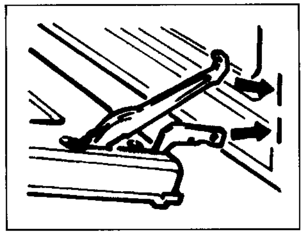


Fig. b

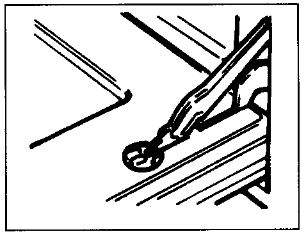


Fig. c

Cleaning the Exterior of the Cooker
The outside of the cooker should be cleaned regularly to keep it looking like new.

Wipe over with a soft cloth wrung out in hot water and dry with a soft clean cloth.

You can use mild non abrasive cleaners but always read the manufacturer's instructions first. Always test their suitability on a small area of the cooker not noticeable in normal use.

NOTE: DO NOT use scouring pads or abrasive cleaners as they may scratch the surface.

Wear protective gloves when cleaning any part of your cooker.

Replacement of the Main and Top Oven light

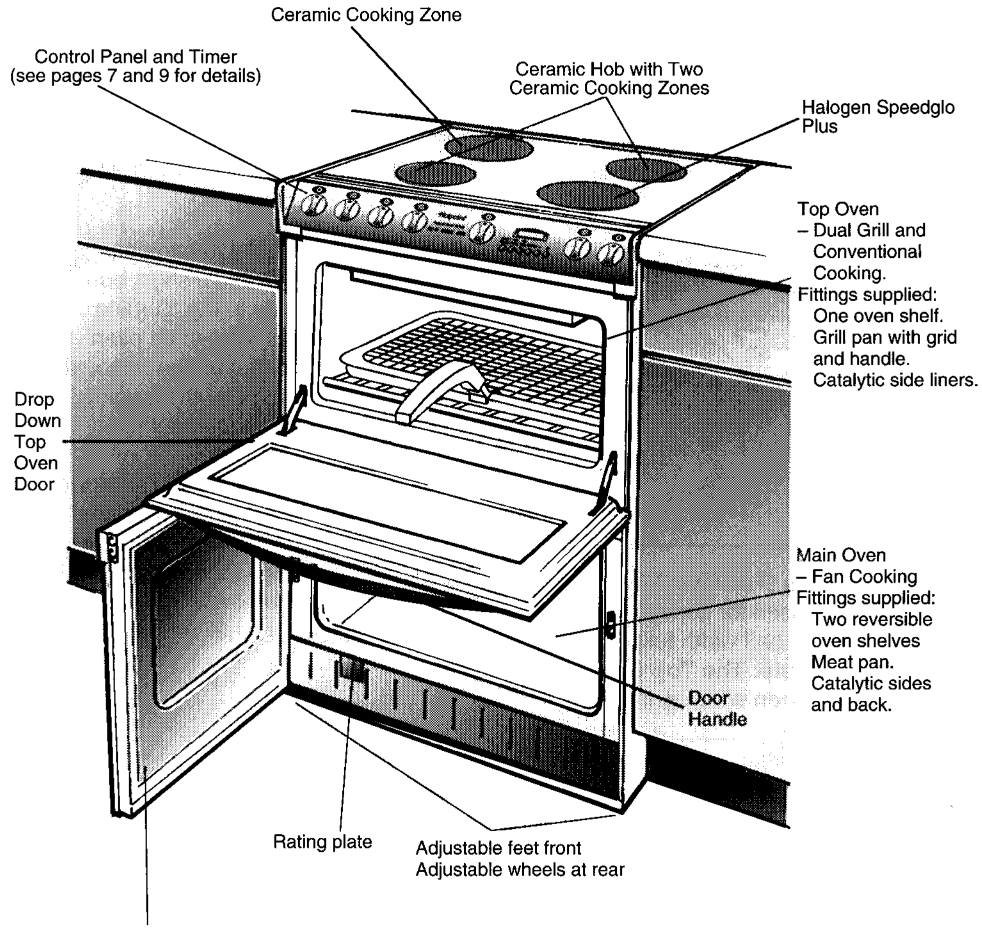
WARNING: BEFORE REPLACING THE OVEN LIGHT, SWITCH COOKER OFF AT THE COOKER CONTROL UNIT (and allow to cool if ovens have been used).

Unscrew the glass cover, using a suitable cloth to protect the fingers and remove carefully. Unscrew the existing light bulb, and remove. Screw the new bulb into position and replace the glass cover, with metal washer, until positioned securely.

The Main Parts of your Cooker

WARNINGS: DO NOT TOUCH THE OVEN DOORS WHEN THE OVEN IS IN USE AS THESE AREAS CAN BECOME HOT.

MODEL EW71



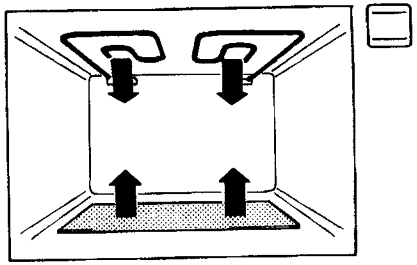
NOTE: When the main oven door is opened the fan stops and the heating elements switch off.

NOTE: A fan blows air below the control panel when oven or grill controls are turned on.

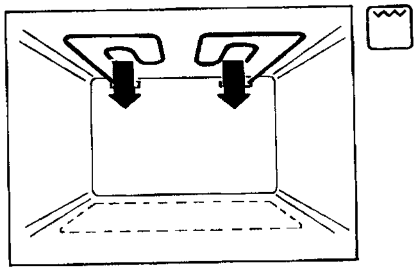
NOTE: For optional extras, i.e. roof liners, see page 38.

The cooking systems in your Cooker

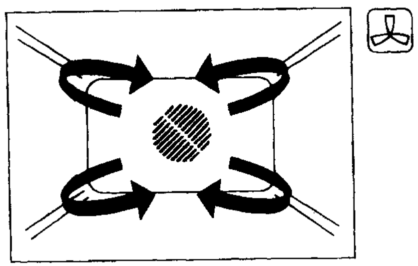
Your new cooker is equipped with three different cooking systems:



1. Conventional Heating (Top Oven) – with upper and lower heat. This system is particularly suitable for roasting and baking on one shelf only.



2. Variable Grilling (Top Oven) – the oven can also be used for conventional grilling with a full or half width fully controllable grill. **Note: The Top Oven Door should be open when grilling.**



3. Fan Cooking (Main Oven) – the fan oven operates by constantly blowing heated air, from an element wrapped around the fan, into the oven. This gives improved efficiency and, in general, enables the use of lower temperatures for cooking. It also means that there is less need to be particular about shelf positions and that you can bake at more than one level simultaneously (Batch Baking).

These three systems of cooking are described more fully in the separate Recipe Book and we would suggest you read right through the Introductory Section of that book before using the oven.

PLEASE NOTE that when the cooker is used for the first time a slight odour may be emitted due to the 'burning off' of any temporary finish on oven fittings and elements and the removal of moisture absorbed by the lagging. The odour will cease after a short period of use.
Ensure that the room is well ventilated (eg. open a window or door) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the new smell has ceased.

Care and Cleaning of the Oven

WARNING: BEFORE CLEANING SWITCH THE COOKER OFF AT THE COOKER CONTROL PANEL AND ALLOW IT TO COOL. IT IS ESSENTIAL THAT THE OVENS ARE CLEANED AND KEPT FREE FROM FATS, OIL AND GREASE.

'Stay Clean' Liners
'Stay Clean' liners are covered with a special enamel which absorbs cooking soils. At higher temperatures the soiling is slowly destroyed. In most cases normal cooking at higher temperatures will permit this cleaning to take place automatically.

However, if higher cooking temperatures are not used regularly then it may be necessary, in order to prevent heavy soiling, to run the oven at maximum temperature for at least two hours, from time to time.

The 'Stay Clean' liners can be washed in warm soapy water followed by rinsing in clear water. Dry well with a soft cloth.

NOTE: Do not use enzyme washing powder, harsh abrasives or chemical oven cleaners of any kind.

Oven Interiors
To clean the oven interiors remove all the oven fittings and where applicable the 'Stay Clean' liners.

All types of oven cleaners can be used, but **do not** allow abrasive cleaners or oven spray to come into contact with the 'Stay Clean' liners. Use a fine steel wool soap pad to remove stubborn stains.

Oven Door Cleaning - Main Oven
The inner door glass panel on the Main Oven can be easily cleaned as follows:

- Open the door fully.

The glass can now be cleaned.

Stubborn stains can be removed with a fine steel wool soap pad.

NOTE: DO NOT use scouring pads or abrasive powder which will scratch the glass.

After cleaning, rinse and dry with a soft cloth and refit the door.

Menus

Hob

Banana Cake

100g (4oz) soft margarine
150g (6oz) soft brown sugar
225g (8oz) plain flour } Sifted
1 1/2 teaspoons baking powder } together
Pinch of salt
1/2 teaspoon mixed spice
3 eggs, lightly beaten
2 small bananas
50g (2oz) chopped walnuts
1-4 tablespoons milk

Medium, heavy based, non stick pan with lid, approximately 180mm (7ins) base diameter.

Method

1. Lightly grease the pan.
2. Place the margarine, sugar, flour baking powder, salt, mixed spice and eggs in a large mixing bowl. Beat together, preferably using an electric mixer, for 2-3 minutes until light and fluffy.
3. Mash the bananas thoroughly. Add the bananas and walnuts to the cake mixture and fold in using a metal spoon.
4. Add sufficient milk to give a soft dropping consistency.
5. Transfer to the prepared pan. Cover with the lid and cook on setting 1 for 50 minutes - 1 hour until the cake is well risen and has begun to shrink from the sides of the pan.
6. Remove the lid and leave the cake to cool in the pan for a few minutes. Carefully ease the cake from the pan. Turn out onto non-stick paper and leave to cool on a cooling tray.

Fruit Cake

100g (4oz) self-raising flour
100g (4oz) wholemeal flour
1 teaspoon baking powder
1 teaspoon mixed spice
100g (4oz) margarine
100g (4oz) caster sugar
150g (6oz) mixed dried fruit
2 eggs
120ml (4fl ozs) milk

Medium, heavy based, non-stick pan with lid, approximately 180mm (7ins) base diameter.

1. Lightly grease the pan.
2. Sieve the flours, baking powder and mixed spice into a large mixing bowl. Rub the margarine into the sieved ingredients. Stir in the sugar and fruit.
3. Beat the eggs and milk together. Add to the rubbed-in mixture and beat thoroughly until smooth.
4. Pour into the prepared pan. Cover with the lid and cook on setting 1 for 50 minutes – 1 hour until the cake is well risen and has begun to shrink from the sides of the pan.
5. Remove the lid and leave the cake to cool in the pan for a few minutes. Carefully turn out onto non-stick paper and leave to cool on a cooling tray.

Temperature Conversion Chart

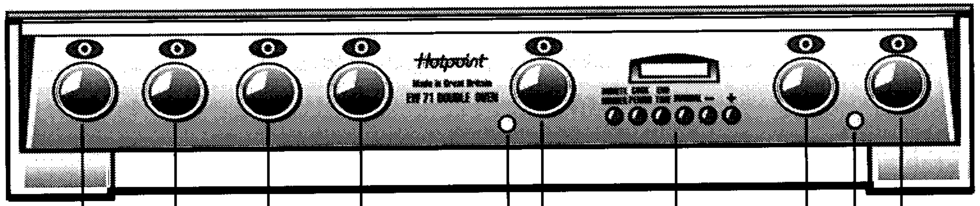
Conventional Electric		Fan Oven	Gas Mark
°F	°C	°C	
200°	100°	80°	1/4
225°	110°	90°	1/4
250°	130°	110-120°	1/2
275°	140°	120°	1
300°	150°	130-140°	2
325°	160°	140°	3
340-350°	170-180°	160°	3-4
350-375°	180-190°	160-180°	4-5
375-400°	190-200°	170-190°	5-6
400-440°	200-225°	190-200°	6-7
450-500°	230-250°	210-220°	8-9

Temperatures
The recommended temperatures given are for conventional and fan ovens. When using a fan oven it will be necessary to reduce the cooking time by 10 minutes per hour, and lower the temperature by up to 25°C. Also, in the majority of cases, it is not necessary to pre-heat the oven. However, pre-heating is recommended when cooking items which require less than 25 minutes cooking time and such items as Yorkshire puddings, whisked sponges and bread. Your experience with the cooker will enable you to select the cooking time and temperature best suited for your recipe.

Condensation
Condensation may become evident on the inner door and water may drip through the vent. This is normal when heat and moisture are present and may be a result of any of the following:
1. Kitchen temperature and ventilation.
2. The moisture content of the food eg. meat, roast potatoes, Yorkshire pudding, roasting meat, etc.
3. The quantity of the food being cooked at any one time.

The controls

Switch on the electricity supply to the cooker at the Cooker Control Unit.



Hob Controls
As each control knob is turned clockwise, figures from 1 & 6 appear in the window above the control knob. Setting 6 is the highest/hottest and gives 100% power. Setting 1 is the lowest/coolest and gives about 7% power (see page 12 for ratings). Variable power is obtainable on each of the heating areas by selecting any number between 1 & 6.

Grill Control - Top Oven
The grill control will not operate unless the top oven control is in the 'O' off position.
The grill control provides fully variable heat control for either the twin grill or single (left hand side) grill by selecting any number between 1 & 4.
When turned clockwise the twin grill will be switched on and any power setting from 1 & 4 can be selected. The power level numbers are indicated in light red. When turned anti-clockwise the single grill will be switched on and any power level from 1 & 4 can be selected. The power level numbers are indicated in light red. The 'off' position is identified by an 'O'.

Menus

Hob

Method

Lamb with Lentils

2 tablespoons olive oil
450g (1lb) leg of lamb, cut into chunks
1 onion, peeled and chopped
2 garlic cloves, crushed
1 teaspoon ground coriander
1 teaspoon ground cumin
100g (4oz) red lentils
1 tablespoon tomato puree
250ml (1/2 pint) lamb stock
4 tomatoes, skinned and cut into wedges
1 tablespoon fresh parsley, chopped
Salt and Pepper

1. Heat the oil in a large pan, add lamb and fry for 5 minutes. Add the onion, garlic, coriander, cumin. and seasoning, cook for 5 minutes.
2. Add the remaining ingredients and bring to the boil.
3. Reduce heat to a simmer setting, cover pan and cook for 30-40 minutes until most of stock is absorbed.

Braised Beef Serves 4

2 tablespoons oil
1kg (2lb) lean, boned joint of beef
Salt and pepper
1 teaspoon mixed herbs
1 onion, chopped
3 sticks celery, chopped
1 leek, sliced
3 medium carrots, chopped
375ml (3/4 pint) stock (substitute wine for part or all the stock if desired)
Bay leaf
2 teaspoon tomato puree
25g (1oz) butter } Blended to a
25g (1oz) plain flour } paste.

1. Heat the oil on maximum setting for 2-3 minutes. Brown the meat well in the oil. Season with salt and pepper. Add the mixed herbs.
2. Add the onion, celery, leek and carrots and cook until golden brown. Add the stock (or wine if used), bay leaf and tomato puree. Stir well.
3. Reduce heat to a simmer setting. Cover with lid and cook for 1-1 1/2 hours until the meat is cooked. Transfer the meat and vegetables to a warm serving dish. Serve with the gravy. If a thicker gravy is required gradually add the butter and flour paste to the stock and cook, stirring, until thickened.

Menus

Fruity Chicken Casserole

4 chicken joints
1 red pepper, de-seeded and sliced
2 sticks of celery, chopped
1 large onion, peeled and sliced
100g (4oz) mushrooms, sliced
400g (14oz) can sliced peaches
3 tablespoons cornflour
1 tablespoon soya sauce
3 tablespoons malt vinegar
Salt and pepper

1. Skin chicken joints and place in 2 litre (3 1/2 pint) casserole dish.
2. Fry pepper, onion, celery and mushrooms in oil.
3. Cover chicken with vegetables.
4. Drain fruit, reserving juice, and add to casserole.
5. Blend cornflour with soya sauce, vinegar and reserved juice, bring to the boil in a saucepan, add seasoning and pour into casserole dish.

Rice Pudding

50g (2oz) pudding rice
Knob of butter
25g (1oz) sugar
500ml (1pt) milk, warmed
Grated nutmeg

1. Place the washed rice into a greased dish and dot with butter.
2. Dissolve the sugar in the heated milk and pour over the rice.
3. Sprinkle grated nutmeg over the top.
4. Leave uncovered, place in oven.

Hob

Method

Parsnip and Apple Goulash

1 garlic clove, finely chopped
1 onion, peeled and chopped
1 tablespoon vegetable oil
1kg (2lb) parsnips, peeled and chopped
2 tablespoon paprika
2 teaspoon plain flour
2 large cooking apples, peeled, cored and chopped
750ml (1 1/2 pints) vegetable stock
2 tablespoon tomato puree
pinch dried thyme
1 bay leaf

1. Gently fry garlic in oil, add parsnips and paprika, sprinkle over flour and cook gently for 1-2 minutes.
2. Add remaining ingredients and bring to boil. Reduce heat to setting No. 1, cover pan and cook for 50-60 minutes.

The controls (continued)

Top Oven Control
This control switches on the top and bottom heating elements in the top oven.
The temperature in the top oven can be set anywhere between 100°C and 220°C. The orange thermostat light will glow initially and remain on until the oven reaches the required temperature. It will then cycle off and on as the oven thermostat maintains the correct temperature.
The 'off' position is identified by an 'O'.

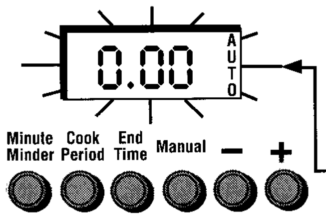
Main Oven Control
This control switches on the Main oven.
1. To select Fan Cooking:
   Turn the control clockwise and select any temperature between 80°C and 230°C.
   As the control is turned the fan will start, the oven interior light and the orange Main Oven thermostat light will come on and the heating element around the fan will start heating.
   The fan and oven interior light will remain on throughout cooking.
   The orange Fan Cooking neon light will come on and remain on until the oven reaches the required temperature. It will then cycle off and on as the oven thermostat maintains the correct temperature.

Notes
1. **Never** operate **both** the top oven/ grill control and top oven control together.The grill will not operate unless the top oven control is in the 'O' off position.
2. When the main oven door is opened a switch automatically disconnects the fan and heating element. These are reconnected when the door is closed.
3. If either oven does not switch on when the control is turned check that the timer is in Manual operation.

Eco Setting
The main oven has an Economy Setting to select, turn main oven control to the Eco Setting (see pages 23-33).

NOTE: Eco Cooking can be selected to be used in conjunction with the Automatic Oven Timer (see pages 9-11).

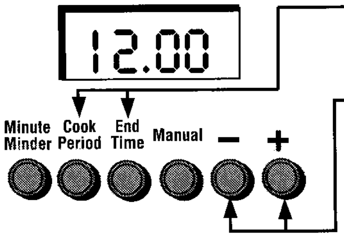
The Automatic Oven Timer



To Set Time of Day
Step 1 Make sure all oven controls are turned off.

Step 2 Check the electricity supply to the cooker is turned on.

Step 3 When switched on the display will show 0.00 and Auto flashing intermittently.



Step 4 Press and hold the "End Time" and "Cook Period" button together. Display shows 12.00.

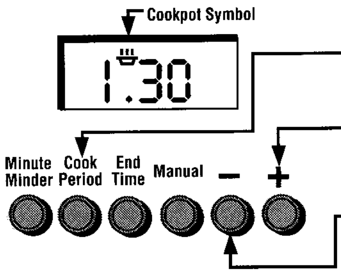
At the same time press either the "+" or "–" buttons to set the correct time of day.

THE TIME OF DAY IS NOW SET.

To Set Timer To Switch OFF Automatically

This allows you to cook immediately for a chosen period before the oven switches Off Automatically

Step 1 Ensure the time of day is set correctly.
Step 2 Place food onto the correct shelf position in the oven.
Step 3 Turn the oven control to the required temperature (Oven should now be operating).



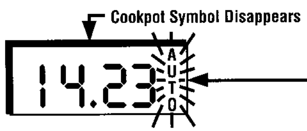
Step 4
Press and release the cook period button the display will read 0.00 with the cookpot lit.

Within 2 seconds press and hold the "+" button until the required cooking period is set.

(Adjustment can be made by pressing the "–" button).



The timer display will revert to the time of day with the Auto symbol and Cookpot lit.



At the end of the cooking period the Auto symbol will Flash and an intermittent bleeping sound will be heard.
– This will continue for approximately 2 minutes unless the timer is reset within this period (See Step 6).

The oven will now no longer operate until the timer has been reset.
(See Steps 5 & 6 on next page)

Menus

Menu 5 continued

Spiced Bread Pudding

225g (8oz) slightly stale bread
250ml (1/2 pint) milk
2 eggs
1 tablespoon brandy, optional
175g (6oz) mixed dried fruit
40g (1 1/2oz) demerara sugar
50g (2oz) melted butter
1 teaspoon mixed spice
Finely grated rind of 1 lemon
Grated nutmeg
Caster sugar

1. Grease shallow ovenproof dish. Line base with greased greaseproof paper.
2. Cut bread into very small pieces.
3. Bring milk to boil and pour over bread. Add pinch of salt, allow to stand for about 20 mins or until pulped.
4. Lightly beat eggs and stir into bread mixture with brandy, dried fruit, sugar, butter, mixed spice and lemon rind. Mix well together.
5. Turn mixture into prepared dish. Sprinkle with little nutmeg and caster sugar.
6. Place in oven.

Ratatouille

375g (12oz) aubergines
Salt
225g (8oz) onions, peeled and sliced
1-2 cloves of garlic, crushed
2 tablespoons vegetable oil
375g (12oz) tomatoes, skinned and roughly chopped
375g (12oz) courgettes, sliced
375g (12oz) red peppers, de-seeded and sliced
Bunch of fresh herbs
Salt and pepper
Chopped parsley

1. Slice aubergines and sprinkle with salt, leave for 30 mins, pat dry.
2. Cook onions gently with garlic, in oil until soft.
3. Add remaining ingredients, and heat thoroughly.
4. Place in casserole dish.
5. Cover tightly with foil and lid.
6. Place in oven.

Menu 6

Tomato Soup
Fruity Chicken Casserole
Rice Pudding

Method

Cook on 'Eco' setting for 7 hrs.

Tomato Soup

1 medium sized onion, peeled and chopped
15ml (1 tbsp) vegetable oil
675g (1 1/2lb) tomatoes, roughly chopped
500ml (1 pint) vegetable stock
Salt and pepper
5ml (1 level tsp) caster sugar

1. Fry onion gently in oil until soft.
2. Add tomatoes, stock, seasoning and bring to boil.
3. Place in casserole dish cover with foil and lid and place in oven.
4. Before serving, sieve soup.
5. Reheat, adjust seasoning if necessary and stir in sugar.
6. For cream of tomato soup stir in 50 ml (2floz) cream and reheat soup very gently without boiling. Garnish with a swirl of cream.

Menus

Jacket Potatoes

4 Large potatoes

1. Scrub the potatoes, prick well.
2. Wrap each potato in a piece of cooking foil.

Pear Pudding

50g (2oz) butter } Melted
50g (2oz) dark brown sugar } together
100g (4oz) margarine
100g (4oz) caster sugar
2 size 4 eggs
100g (4oz) self raising flour, sieved
1/4 teaspoon almond essence
3 pears, peeled, cored and cut into 4

1. Coat base of souffle dish with melted butter and sugar.
2. Cream together margarine and sugar until light and fluffy.
3. Beat in each egg, fold in flour, and stir in almond essence.
4. Place prepared pear slices in base of dish then cover with cake mixture.
5. Cover dish tightly with foil.
6. Place in oven.

Menu 5

Rich Onion Soup
Honey Roast Ham
Ratatouille
Bread Pudding

Method

Cook on 'Eco;' setting for 7 hrs

Rich Onion Soup

450g (1lb) onions, peeled and thinly sliced
25g (1oz) butter
1 tablespoon vegetable oil
1 teaspoon salt
1\2 teaspoon brown sugar
40g (1 1/2oz) plain flour
750ml (1 1/2 pint) brown stock
125ml (1/4 pint) stout or brown ale

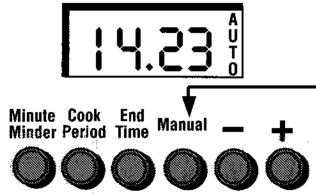
1. Gently cook onions in butter and oil in large saucepan for 5 minutes.
2. Add salt and sugar and cook for 2 minutes.
3. Remove from heat and stir in flour, stock and beer.
4. Bring to boil. Place in casserole dish.
5. Cover tightly with foil and lid.
6. Place in oven.

Honey Roast Ham

2kg (4 1/2lb) joint middle cut gammon
Sauce:
2 tablespoons honey
2 tablespoons sherry
1 tablespoons demerara sugar

1. Soak gammon in cold water overnight. Drain and dry.
2. Coat with sauce, wrap in foil.
3. Place in tin.
4. Cook on 180°C for 30 minutes. Add rest of meal to oven and set to' Eco' setting for 7 hrs.

To Set Timer To Switch OFF Automatically *(cont.)*



Step 5
Turn off the oven control.

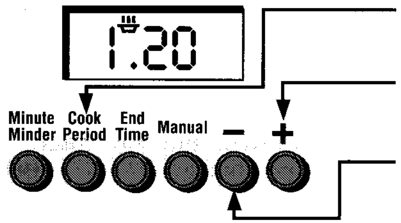
Step 6
Press the manual button to cancel the bleeping. (If 2 minutes has not elapsed.)

Press manual button again to return oven to **Manual Operation.**

To Set Timer To Switch ON and OFF Automatically

This allows you to cook at a specified time for a chosen period before the oven switches Off Automatically.

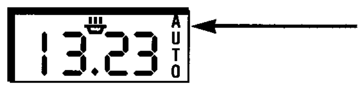
Step 1 Ensure the time of day is set correctly.
Step 2 Place food onto the correct shelf position in the oven.



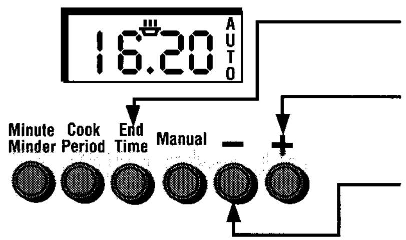
Step 3
Press and release the cook period button, the display will read 0.00 with the cookpot lit.

Within 2 seconds press and hold the "+" button until the required cooking period is set.

(Adjustment can be made by pressing the "–" button).



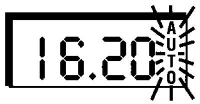
The timer display will revert to the time of day with the Auto symbol and Cookpot lit.



Step 4
Press the release the End time button the display will read the earliest possible End Time with the Cookpot and Auto Symbol lit.

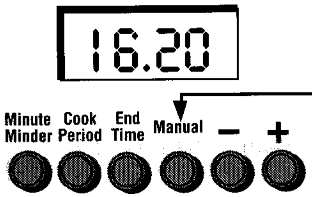
Within 2 seconds press and hold the "+" button to set to the time you require the food to be ready, with only the Auto Symbol lit.

(Adjustment can be made by pressing the "–" button).



Step 5
Turn the oven control to the required temperature.
The oven will now switch on later in the day for the cooking period required and will cut off automatically at the end time setting.
At the end of the cooking period the Auto symbol will flash and an intermittant bleeping sound will be heard.
This will continue for approximately 2 minutes unless the timer is reset within the period. *(See Step 7 on next page).*

To Set Timer To Switch ON and OFF Automatically *(cont.)*



The oven will no longer operate until the timer has been reset to manual operation.

Step 6
Turn off the oven control.

Step 7
Press the manual button to cancel the bleeping sound. (If 2 minutes has not elapsed.)

Press manual button again to return oven to **Manual Operation.**

Other Notes On Timer Operation

1. When cooking Automatically the cook period can be checked at any time simply by pressing the cook period button.

2. When cooking Automatically the End time can be checked at any time by simply pressing the stop time button. (This also can be altered at any time by following step 4 above).

3. Having set a cooking period and End time an electronic device stores the information. The device within the timer will switch the oven on at the required start time.

4. If a mistake is made and is not readily rectified, alter the cook period to show 0.00 (as per Step 3 above) then press the Manual button (see Step 7 above) and start the sequence again.

5. After an Automatic sequence the bleeping sound could also be switched off by pressing any of the three buttons (Minute Minder, Cook Period, End Time).

   However the cooker cannot be re-used until the timer has been set to manual operation, this is achieved by pressing the manual button (see Step 7 above).

6. If at any time the display shows three flashing zero's 0.00, it is likely that the electricity supply to the oven has been interrupted. Reset the timer to the correct time of day. *Food in the oven may therefore not have been cooked, before serving check food is thoroughly cooked.*

7. To give yourself more time to set each function press and hold the required function button and at the same time press "+" or "–" button.

NOTE: Between the hours of 10.00p.m. and 6.00a.m. the intensity of the display reduces.

Menus

Menu 3 continued

Long Grain Rice

10 oz (275g) long grain rice
3 tablespoons (45ml) oil
1 1/4pt (625ml) water

1. Wash the rice.
2. Fry the rice in oil until lightly browned.
3. Boil the water , add salt and place with rice in casserole dish.
4. cover dish tightly with foil and lid.
5. place in oven.

Fruit Crumble

675g (1 1/2lb) Fruit, prepared
75g (3oz) Caster sugar
175g (6oz) Plain flour
75g (3oz) Butter
75g (3oz) demerara sugar

1. Place prepared fruit and sugar in dish.
2. Rub butter into flour until it resembles fine breadcrumbs.
3. Stir in demerara sugar and mix well.
4. Sprinkle over fruit.
5. Place in oven.

Menu 4

Salmon Pate
Roast Lamb
Jacket Potatoes
Pear Pudding

Method

Cook on 'Eco' setting for 7 hrs.

Salmon Pate

450g (1lb) cooked, or canned salmon, pink or red
4 x 2.5 cm (1") thick slices of white bread from large loaf
250ml (1\2 pint) milk
25g (1oz) butter, softened
1 egg yolk
2 tablespoons chopped parsley
Juice of 1\2 lemon
Salt and Pepper

1. If using canned salmon, drain. Flake salmon into bowl.
2. Break bread into small pieces and soak in milk for 5-10 mins, or until soft. Stir into fish
3. Add softened butter, egg yolk, parsley, lemon juice and seasoning. Beat together till thoroughly mixed.
4. Turn mixture into 500ml (1 pint) greased ovenware dish and cover with foil.
5. Place dish in larger dish containing 2.5 cm (1") of hot water.
6. Cover completely with foil. Place in oven, carefully.

Roast Lamb

1.25 kg (2 1/2lb) Leg of Lamb
1 teaspoon rosemary } Mixed together
1 tablespoon parsley, chopped } Mixed together
Salt and pepper
Bay leaf

1. Wipe meat. Place in piece of foil.
2. Season well with mixture and wrap tightly in foil.
3. Place on rack in dish.
4. Cook in oven at 170°C for 30 minutes before setting to 'Eco'.

Menus

Braised Topside au Poivre

450g (1lb) Topside of beef, cut into 4 slices
1 tablespoon black peppercorns, crushed
Salt
25g (1oz) butter
2 tablespoons vegetable oil
4 small courgettes, thickly sliced
4 tomatoes, sliced
125ml (1/4 pint) red wine

1. Sprinkle beef with peppercorns and salt.
2. Heat butter and oil in frying pan, cook half the courgettes and tomatoes, place in bottom of casserole dish.
3. Fry meat on both sides and place on top of vegetables, then cook remaining vegetables and place on top of meat in casserole dish.
4. Add red wine to pan and bring to the boil. Pour into casserole dish.
5. Cover dish with foil and fit lid tightly.
6. Place in oven.

Rhubarb and Raspberry Crunch Layer

100g (4oz) butter, melted
100g (4oz) rolled oats
100g (4oz) digestive or ginger biscuits coarsely crushed
50g (2oz) mixed chopped nuts
175g (6oz) demerara sugar, divided in half
Good pinch of cinnamon
450g (1lb) rhubarb, cut into 2.5cm (1") lengths
225g (8oz) frozen raspberries

1. Mix together butter, oats, crushed biscuits, nuts, half sugar and cinnamon.
2. In another bowl mix remaining sugar and fruits together.
3. Place half fruit in bottom of a 1.1 litre (2 pint) greased ovenproof dish. Sprinkle with half biscuit mixture.
4. Repeat layers.
5. Place in oven.

Menu 3

Chilli Con Carne
Rice
Fruit Crumble

Method

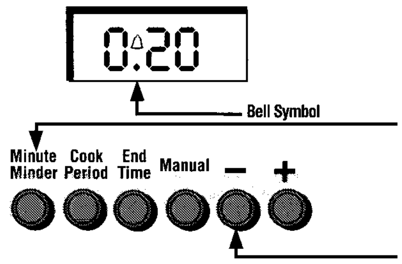
Cook on 'Eco' setting for 7 hrs.

Chilli Con Carne

675g (1 1/2lb) minced beef
15ml (1 tbsp) vegetable oil
1 large onion, skinned and chopped
1/2 green pepper, seeded and chopped
2 x 425g (15oz) can tomatoes, chopped
Salt and Pepper
1 tablespoon chilli powder
1 teaspoon brown sugar
2 tablespoons tomato puree
425g (15oz) can red kidney beans, blended together

1. Fry minced beef in oil until lightly browned, add onion and pepper and fry for 5 mins, until soft.
2. Blend together chilli powder, brown sugar and tomato puree.
3. Stir in tomatoes, chilli paste and seasoning. Bring to boil.
4. Place in casserole dish.
5. Cover tightly with foil and lid.
6. Place in oven.

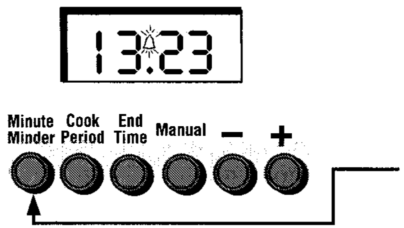
To Set The Minute Minder



Step 1
Ensure the time of day is set correctly.

Step 2
Press and release the Minute Minder Button. Within 5 seconds press and hold the "+" button until the required time is set, a bell symbol will be lit.

This can be adjusted by pressing the "–" button.



The timer will then revert back to the time of day.

At the end of the set time a bleeping sound will be heard and the bell symbol will flash.

This can be cancelled by pressing the Minute Minder button.

NOTE: If necessary the Minute Minder can be cancelled before the tone sounds by pressing the Minute Minder button and then pressing the "–" button until 0.00 appears in the display window.

Automatic Cooking
NEVER OPERATE THE GRILL WHEN THE OVENS ARE SET TO COOK AUTOMATICALLY.

Hints on Automatic Cooking

1. Select foods which will take the same time to cook and require approximately the same temperature.
2. Set the oven timer so that the food has just finished or about to finish cooking on your return to the oven. This will ensure the food has not cooled down and does not require reheating before serving.
3. Food should be as cold as possible when it goes into the oven, ideally straight form the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put into the oven.
4. We advise that warm food should never be placed in the oven if there is to be a delay period. Stews prepared by frying the meat and vegetables should be cooked as soon as possible.
5. We advise dishes containing left over cooked poultry or meat, for example shepherd's pie, should not be cooked automatically if there is to be a delay period.
6. Stews and joints should be cooked by the long slow method, so that the delay period is kept to a minimum.
7. On warm days, to prevent harmful bacteria growth in certain foods (ie: poultry, joints, etc) the delayed start should be kept to a minimum.
8. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
9. Foods which discolour should be protected by coating in fat or tossing in water to which lemon juice has been added, prior to placing food in the oven.
10. Dishes containing liquid should not be filled too full to prevent boiling over.
11. Foods should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooking. Aluminium foil gives a good seal.
12. Ensure food is cooked thoroughly before serving.

Menus

Menu 1 continued

Braised Red Cabbage

225g (8oz) onion, peeled and chopped
2 tablespoons vegetable oil
450g (1lb) red cabbage, finely shred
225g (8oz) cooking apple, peeled, cored and diced
225g (8oz) pear, peeled, cored and diced
3 tablespoons brown sugar
1/2 teaspoon nutmeg
Salt and Pepper
3 tablespoon cider vinegar
Juice of 1 orange

1. Place onion and oil in pan and cook for 3 minutes.
2. Add cabbage, apple and pear and cook for 3-4 minutes. Place in casserole dish.
3. Add remaining ingredients to pan and heat to boiling. Pour over vegetables.
4. Cover dish tightly with foil and lid.
5. Place in oven.

Summer Pudding

8-10 slices of bread, crusts removed
50g (2oz) butter melted
50g (2oz) demerara sugar
375g (12oz) prepared fruit, eg. strawberries, raspberries etc.
50g (2oz) caster sugar
2 tablespoons water

1. Grease a basin or souffle dish with butter and sprinkle with sugar.
2. Line with buttered and sugared bread, placing the buttered side towards the out side of the basin.
3. Pack firmly with fruit and add sugar and water.
4. Cover with buttered, sugared bread.
5. Cover dish with foil.
6. Place in oven.

Menu 2

Spring Vegetable Soup
Braised Topside au Poivre
Rhubarb and Raspberry Crunch Layer

Method

Cook on 'Eco' setting for 7 hrs.

Spring Vegetable Soup

3 medium sized carrots, peeled and sliced
2 medium sized onions, peeled and diced
2 sticks celery, cut into 1" pieces
15g (1/2oz) butter
58g (2 1/4oz) can tomato puree
2 vegetable stock cubes
Salt and Pepper
50g (2oz) sliced green beans
100g (4oz) shredded white cabbage
1 teaspoon cornflour, blended with a little cold water

1. Melt butter in pan, add carrots, onions and celery and fry gently for 3-4 minutes.
2. Stir in tomato puree, crumbled stock cubes, 1 litre (1 3/4 pints) water and seasoning.
3. Bring to the boil, transfer to large casserole dish.
4. Add remaining ingredients to dish, cover tightly with foil and lid.
5. Place in oven.

Menus

Menu 1

Leek and Potato Soup
Stuffed Peppers
Braised Red Cabbage
Summer Pudding

Method

Cook on a 'Eco' setting for 6 hrs.

Leek and Potato Soup

450g (1lb) Leeks, trimmed, washed and cut into rings
450g (1lb) Potatoes, peeled, washed and thinly sliced
2 tablespoons vegetable oil
500ml (1 pint) hot vegetable stock
Salt and Pepper
250ml (1/2 pint) single cream
250ml (1/2 pint) milk

1. Prepare leeks and potatoes.
2. Fry leeks in oil until soft. Add potato slices and cook for 3 minutes.
3. Add stock and seasoning, bring to boil.
4. Transfer to large casserole dish, cover with foil and fit lid tightly. Place in oven.
5. At end of cooking, puree until thick and smooth.
6. Stir in cream and milk and re-heat gently, do not boil.

Stuffed Peppers

4 Peppers, washed
1 tablespoon vegetable oil
1 small onion, peeled and diced
4 mushrooms, wiped and sliced
1 courgette, sliced
2 tomatoes, peeled and chopped
50g (2oz) long grain rice, cooked
Salt and Pepper

1. Cut tops of peppers, deseed and carefully remove stalks from tops.
2. Blanch in boiling water for 2 minutes, drain.
3. Heat oil in pan, cook onion until soft.
4. Add mushrooms, courgette and tomatoes, cook for 3-4 minutes.
5. Add rice and seasoning, cook for 2 minutes.
6. Place blanched peppers in casserole dish, divide vegetable mixture equally into the peppers.
   Put lids on peppers.
7. Cover dish tightly with foil and the lid.
8. Place in oven.

Using the Ceramic Hob

WARNING: DO NOT USE THE HOB IF IT IS CRACKED. SWITCH OFF AT THE COOKER CONTROL PANEL IMMEDIATELY AND CONTACT YOUR NEAREST HOTPOINT SERVICE OFFICE (SEE BACK PAGE).

Ratings of Cooking Zones

EW71

Front Left	Ceramic Plate	1200W	160mm diameter
Front Right	Halogen Speedglo Plus	1800W	180mm diameter
Back Left	Ceramic Plate	1500W	180mm diameter
Back Right	Ceramic Plate	1200W	160mm diameter

The Working of the Heating Zones. Heating only occurs within the marked circular cooking zones. The zones heat up and cool down quickly providing greater controllability for sensitive foods. Each heating zone is equipped with a thermal limiter which is a safety cut-out which prevents the ceramic glass from overheating. After several minutes at full power without a pan on the heating zone the thermal limiter will switch the heating elements off and on automatically to avoid any damage to the ceramic glass.

Choice of Saucepans
It is essential that the saucepans you use on the ceramic hob are suitable

ALWAYS USE:

- Good quality pans with smooth, flat, heavy bases
- Saucepans manufactured from aluminium (enamelled or machined) or stainless steel
- Correct size saucepans. The base of the pan must cover the heating zone completely.
- Saucepans with lids which are well fitting to reduce cooking time and energy use.

NEVER USE:

- Pans with thin, distorted or uneven bases as these will extend cooking times, waste electricity and cause damaging, local hotspots on the glass surface.
- Pans with ridged or recessed bases.
- Pans with damaged or rough bases which could scratch the glass surface.
- Glass or glass ceramic utensils.

Care of the Ceramic Hob

In order to keep your Ceramic Hob in good condition follow these simple guidelines:

- **NEVER** stare at Halogen heating units.
- **NEVER** use the surface for chopping and cutting as this will damage the smooth surface.
- **NEVER** cook directly on the surface of the glass.
- **NEVER** slide pans across the hob as this could cause scratches. Lift pans when moving them.
- **NEVER** leave heating zones uncovered when they are on.
- **NEVER** allow aluminium foil or plastic items to come into contact with the hot surface.
- **NEVER** place anything between the saucepan base and ceramic glass surface (eg. cooking mats, etc).
- **ALWAYS** ensure that the bottom of the pan is both clean and dry. Dirt or moisture between the pan and the hob can cause pitting of the surface of the glass.
- **ALWAYS** cover the heating zone completely with the saucepan.
- **ALWAYS** clean spills immediately. (See below for advice.) If the hob is reused before cleaning, spillage will be baked on and be very difficult to remove.
- **ALWAYS** take extra care when cooking foods with a high sugar content eg. jam as spillage will cause damage to the surface of the glass.

Cleaning the Ceramic Hob

ALWAYS switch the cooker **OFF** at the cooker control panel.

To minimise cleaning:

- **ALWAYS** avoid spills.
- **ALWAYS** use a Ceramic Hob Cleaner-Conditioner before using hob initially and subsequently whenever cleaning is done. The Cleaner-Conditioner forms a protective film on the hob and contains a mild detergent which makes cleaning easier. Hotpoint has a Cleaner-Conditioner which can be obtained either through a local Hotpoint Service Centre or retailer, part No. 6004.

To clean off stubborn stains the following can be used when the surface has cooled:

1. Jif, non-scratch cream cleaner.
2. Heavy soil can be removed from the surface by **carefully** using a glass scraper.
3. Hard water stains, grease spots and any discolouration having a metallic sheen can be removed with Solvol Autosol Super or any **non abrasive** stainless steel cleaner.

After cleaning, always use the Cleaner-Conditioner and finish it off by polishing with a clean, dry paper towel.

Never use abrasive or chemical oven cleaners as they can damage the surface of the Hob.

The visual effect of any scratches which may occur in use can be minimised by the use of Cleaner-Conditioner. Such scratches cannot be removed but do not affect the function of the hob in any way.

Using The 'Eco' Setting

Points to bear in mind when preparing food:–

1. Make sure all dishes will fit into the oven before preparing the food.
2. All dishes cooked by the 'Eco' setting should be cooked for a minimum of 6 hours. They will 'hold' at this setting for a further hour but marked deterioration in appearance will be noticed in some cases.
3. Joints of meat and poultry should be cooked at fan oven 170°C for 30 mins before turning to the Eco setting.
4. Meat over 2.7 Kg. (6 lbs) and poultry over 2 Kg. (4 lbs. 8oz) are unsuitable for the Eco setting.
5. Always stand covered joints on a rack over the meat tin, to allow good air circulation.
6. Pork joints can only be cooked, if by testing with a meat thermometer and internal temperature of at least 88°C is reached.
7. This method is unsuitable for stuffed meat and poultry.
8. Always bring soups, casseroles and liquids to the boil before putting in the oven.
9. When casseroles are used, cover the food first with foil and then the lid to prevent loss of moisture.
10. Always thaw frozen food completely before cooking.
11. Root vegetables will cook better if cut into small even sized pieces.
12. Always adjust the seasoning and thickenings at the end of the cooking time.
13. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, where they can be observed from time to time.
14. Dried red kidney beans must be boiled for a minimum of ten minutes after soaking, before inclusion in any dish.

Storage and Re-heating of Food

1. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
2. Thaw frozen food completely in the refrigerator before re-heating.
3. Re-heat food thoroughly and quickly either on the hotplate or in the fan oven, 170°C and then serve immediately.
4. <u>Only</u> re-heat food once.

The 'Eco' Setting 90°C

This is used for slow cooking, keeping food warm and warming plates for short periods. Extra care must be taken when warming bone china as it may be damaged if too hot.

Some advantages of slow cooking are:
The oven stays cleaner because there is less splashing.

Timing of food is not as critical, so there is less fear of overcooking.

Inexpensive cuts of meat are tenderised.

Fully loading the oven can be very economical.

Cooking times can be extended in some cases by up to 2hrs.

The kitchen stays cooler.

Bearing in mind these advantages, it makes sense to cook larger quantities of food than required and store them in a freezer to be used cold or for re-heating. It is important to follow the guidelines given for preparing food using the 'Eco' setting.

Care of the Ceramic Hob (continued)

Safety Requirements for Deep Fat Frying

The following recommendations should be followed:

a) **NEVER** leave the pan unattended on the heat, eg. to answer the telephone.

b) **ALWAYS** use a deep pan large enough to cover the cooking zone.

c) **NEVER** fill the pan more than one third full with oil or fat. On no account mix oil and fat.

d) **NEVER** overload the pan by trying to fry too much. The pan containing oil and food should **not** be more than two thirds full.

e) **ALWAYS** dry food thoroughly before frying and lower it slowly into the oil.

f) **NEVER** use a lid on the pan.

g) **ALWAYS** keep the outside of the pan clean and free from fat and oil.

h) **NEVER** allow excessive splashing of oil onto the hob.

In the event of fire follow these steps:

1. If a saucepan or chip pan catches fire **TURN OFF THE HEAT IF SAFE TO DO SO,** using the switch on the front of the cooker.
2. **NEVER** attempt to move the pan, this may cause the fire to spread to other areas.
3. **NEVER** use **WATER** to put out the fire.
4. Smother the flames with a **DAMP CLOTH; SAUCEPAN LID** or **FIRE BLANKET.**

   When smothering the flames **DO ENSURE** that your **FACE AND ARMS** are **WELL PROTECTED** from the flames to save you from becoming hurt.
5. After the fire has been extinguished **NEVER MOVE OR TOUCH** the pan for at least 30 minutes.
6. If you **FAIL** to put the fire out call the fire brigade immediately.

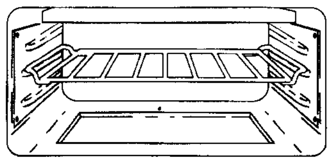
Top Oven – Grilling

CAUTION: ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE – CHILDREN SHOULD BE KEPT AWAY.

Grilling must be done with the Top Oven door open. Control knobs may become hot during grilling. The operation of the controls is covered on pages 7 and 8. Remember that the grill will not operate until the Top Oven control is in the 'O' off position.

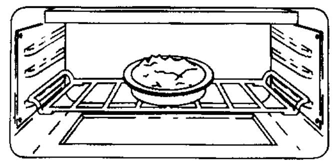
To operate the grill proceed as follows:

- Open the Grill/Top Oven door.
- When toasting or grilling, the rod shelf can be placed on either of the runners.
- Preheat the grill on setting 4 for approximately 5 minutes, using either the single (left hand side) or twin width setting depending upon the amount of food to be cooked (see page 7).
- Fixing the grill pan handle. Ensure that the handle is secure before use (see Figs. 1, 2 and 3 on page 17). The food to be cooked should be placed on the grill pan/grill pan grid. Place the grill pan on the shelf and push back until the pan is correctly positioned beneath the grill element.



Note: When positioning the grill pan, for grilling, ensure that the grill pan handles do not become 'caught' in the oven shelf.

Before use ensure grill pan handle is positioned correctly.



- Food which only requires browning should be placed directly on the shelf on either of the runners.
- Leave the control on setting 4 for toast and for the sealing and fast cooking of foods. For thicker foods requiring longer cooking turn the control to a lower setting after the initial sealing on both sides on setting 4. The thicker the food the lower the control should be set.

Warning: Take care as oven/grill will be hot – always wear oven gloves. ALWAYS ENSURE THAT THE GRILL PAN IS CLEAN BEFORE USE. EXCESS FAT BUILD UP IN THE BOTTOM OF THE PAN COULD CAUSE A FIRE HAZARD.
NEVER LINE GRILL PAN WITH ALUMINIUM FOIL.

Main Oven – Fan Cooking

The heat for Fan Cooking in the Main Oven is provided by an element situated at the back of the oven, around the fan.

Fan cooking is ideal for large poultry or joints of meat, reducing cooking times and often eliminating the need for preheating the oven. It is also ideal for batch cooking where food is cooked on more than one level, because the forced circulation of hot air gives an even temperature from the top to the bottom of the oven.

The operation of the controls is covered on pages 7 and 8.

Detailed charts covering suggested temperatures and shelf positions for Fan Cooking are given in the recipe book supplied.

To use the oven proceed as follows:

- The shelves should be evenly spaced. To avoid unnecessary cleaning, shelves which are not in use should be removed from the oven.
- Set the Main Oven control to the required temperature. Pre-heating is not normally necessary, but some foods such as bread, scones and Yorkshire pudding do benefit from being placed in a hot oven (see recipe book supplied).
- Place the food to be cooked in the centre of each shelf to allow for even air circulation around the food.

Oven Temperature Charts – Meat

Meat		Top Oven Cooking			Fan Oven Cooking			
Meat	**Pre-heat**	**Temperature °C**	**Time (approx.)**	**Position in Oven**	**Meat**	**Pre-heat**	**Temperature °C**	**Time (approx.)**
Beef/ Lamb (slow roasting)	Yes	170/180	35 mins per 450g (1lb) + 35 mins over.	Runner 1 from bottom of oven.	Beef	No	160/180	20-25 mins per 450g (1lb) + 20 mins extra
Beef/ Lamb (foil covered)	Yes	190/200	35-40 mins per 450g (1lb)		Lamb	No	160/180	20-30 mins per 450g (1lb) + 25 mins extra
Pork (slow roasting)	Yes	170/180	40 mins per 450g (1lb) + 40 mins over		Pork	No	160/180	25-30 mins per 450g (1lb) + 25 mins extra
Pork (foil covered)	Yes	190/200	40 mins per 450g (1lb)		Veal	No	160/170	25-30 mins per 450g (1lb) + 25 mins extra
Veal (slow roasting)	Yes	170/180	40-45 mins per 450g (1lb) + 40 mins over		Chicken/ Turkey up to 4kg (8lb)	No	160/180	18-20 mins per 450g (1lb) + 20 mins extra
Veal (foil covered)	Yes	190/200	40-45 mins per 450g (1lb)		Turkey 4 to 5.5kg (8 to 12lb)	No		13-15 mins per 450g (1lb) at 150/160°C
Poultry/Game (slow roasting)	Yes	170/180	25-30 mins per 450g (1lb) + 25 mins over		over 5.5kg (12lb)			allow 12 mins per 450g at 150°C
Poultry/Game (foil covered)	Yes	190/200	25-30 mins per 450g (1lb)					
Casserole	Yes	150	2-2½ hrs		Casserole	No	140-150	1½ - 2 Hrs

If using aluminium foil, never: **1**. Allow foil to touch sides of oven. **2**. Cover oven interior with foil. **3**. Cover shelves with foil.

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

Beef -	Rare:	60°C	**Lamb:**	80°C	**Poultry:**	90°C
	Medium:	70°C	**Pork:**	90°C		
	Well Done:	75°C	**Veal:**	75°C		

Top Oven – Grilling (continued)

Fixing the Grill Pan Handle
The grill pan handle is detachable from the pan, to facilitate cleaning and storage. Fix the grill pan handle securely in position before use. The handle fits onto the grill pan edge with the small recess, Fig. 1.

Tilt the handle over the recess and slide it towards the centre, Fig. 2. Ensure the handle is fully located, Fig. 3. Insert the washer and fixing screw and tighten fully to ensure handle is secured, Fig. 3.

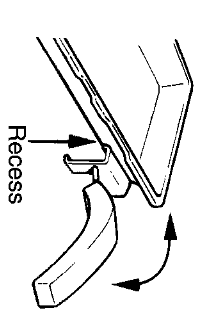
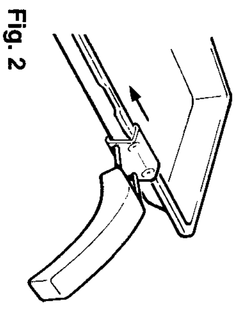
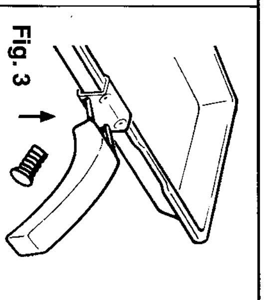


Fig. 1


Fig. 2


Fig. 3

Always fit the screw prior to use.

Top Oven – Conventional Cooking

The heat for conventional cooking in the Top Oven is provided by the grill element and the element under the floor of the oven. It is ideal for the slow cooking of cheaper cuts of meat in casseroles etc but can also be used for small joints of meat up to 1 .5kg (3lb).

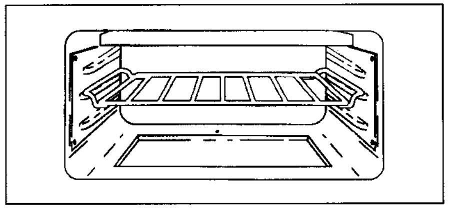
The operation of the controls is covered on pages 7 and 8.

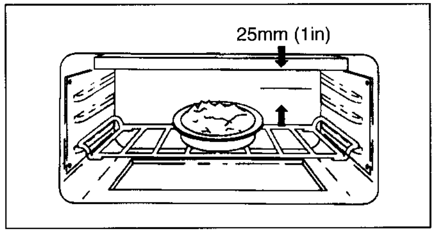
Detailed charts covering suggested temperatures and shelf positions for cooking are given in the recipe book supplied .

The Top Oven can be used either independently to cook small quantities of food or in conjunction with the Main Oven to provide additional cooking space.

To use the oven proceed as follows:

- The shelf should be positioned on the first or second runner from the bottom.
- Set the Top Oven control to the required temperature and wait for the thermostat light to go off indicating that the oven has reached the right temperature.





- The food to be cooked should be placed in the centre of the shelf with a gap of at least 25mm (1 in) between it and the grill element. This should avoid burning and ensure even cooking.
- **Do not place food or dishes on the floor of the oven.**

Platewarming in the Top Oven

Plates and dishes placed on the floor of the Top Oven will be heated when the Main Oven is in use. When the Main Oven is not in use (for instance when a meal is being cooked on the hob) place the plates and serving dishes on the shelf using the bottom runner, and turn the Top Oven control to approximately 100°C. A maximum time of 10-12 minutes is all that is required to heat the plates and dishes.

NEVER operate the grill control when using the Top Oven for cooking or for warming plates and dishes.

WARNING: DO NOT PUT DELICATE CHINA OR ITEMS WHICH COULD BE AFFECTED BY HEAT INTO THE OVEN.

Oven Temperature Charts – Baking

Baking	Top Oven Cooking				Fan Oven Cooking		
Food	**Pre-heat**	**Temperature °C**	**Time in mins.**	**Position in Oven**	**Pre-heat**	**Temperature °C**	**Time in mins.**
Scones	Yes	210/220	10-15	Runner 1 from bottom of oven.	Yes	210/220	8-10
Small Cakes	Yes	180/190	20-25	Runner 1 from bottom of oven.		170/180	15-20
Victoria Sandwich	Yes	170/180	20-30	Runner 1		160/170	20-25
Sponge Sandwich (fatless)	Yes	180/190	20-25	Runner 1 from bottom of oven.	Yes	170/190	15-20
Swiss Roll	Yes	200/210	10-15	Runner 1 from bottom of oven.	Yes	180/200	12-15
Semi-rich Fruit cakes	Yes	150/160	60-75 7 inch	Runner 1		140/150	75-90
Rich Fruit Cakes	Yes	140/150	Time Dependent on size	Runner 1		130/140	Time Dependent on recipe
Shortcrust Pastry	Yes	190/200	Time Dependent on recipe	Runner 1 from bottom of oven.		190/200	45-50
Puff Pastry	Yes	200/210	Time Dependent on recipe	Runner 1 from bottom of oven.		190/200	Time Dependent on recipe
Yorkshire Pudding	Yes	190/200	30-40	Runner 2 from bottom of oven.	Yes	180/190	40-45
Individual Yorkshire Puddings	Yes	200/210	20-30	Runner 2 from bottom of oven.	Yes	190/200	20-25
Milk Pudding	Yes	140/150	90-120	Runner 1		130/140	105-135
Baked Custard	Yes	150/160	40-50	Runner 1		140/150	40-50
Bread	Yes	200/210	30-45	Runner 1	Yes	200/210	45-50
Meringues	Yes	100	150-180	Runner 2 from bottom of oven.	No	80-90	180-240

Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarine only.